

Greening the Restaurant Scene: Sustainable Practices for Success


67% of street litter comes from disposable food and beverage packaging. If the "throw-away" lifestyle persists, there could be more plastic than fish in the ocean by 2050.

Follow these simple guidelines to cut supply costs, minimize waste, and embrace eco-friendly practices.

To-go: Condiments, Napkins, Utensils	Straws for Dine-In or To-Go
 Always Providing  Provide Upon Request 	 Always Providing  Provide Upon Request 
Bags for To-Go items	Delivery Containers
 Plastic/Styrofoam   Paper 	 Plastic/Styrofoam   Paper 
Condiments for Dine-In	Beverages
 Individual Packets  Bulk Self Serve 	 Plastic Bottles Glass, Aluminum, or Paper Cartons 
Dine-In Place Settings	Resources
 Disposable, Single Use  Reusable, Durable, Washable Items 	<ul style="list-style-type: none">trumbull-ct.gov/347/Sustainability-and-Energy-Resourcesbeyondplastics.org/restaurant-guidehabitofwaste.org/campaigns/cutoutcutlery/plasticfreerestaurants.org/resources-for-restaurants
<p>Pro Tip! Offer a discount when customers bring their own mug or food container</p>	Questions: SustainableTrumbull@gmail.com

Reduce waste, save money, and support the environment by opting for reusable cutlery. Plastic utensils are rarely recyclable through curbside programs, and since 98% of U.S. takeout are consumed at home or work, using reusable cutlery is a practical choice.

